



OUR MANTRA

FOOD IS AN ART, COOK FROM THE HEART

This is our philosophy and we use this to drive us forward everyday.

Here, at Mantra, we ensure we deliver the best and fresh Thai food we can to keep to our high levels of quality because we care.

Our chefs from Thailand have decades of experience between them, and are passionate in producing authentic distinctive dishes from around the country to give you a special dining experience.

Our passion is to show our hearts through our food and our service with a Thai smile, and we consider it a success when a smile is returned to us.

So from our hearts to yours, Enjoy your meal.

Mantra Team



APPETISERS

ROUM MITR STARTER *รวมมิตรสตาร์ทเตอร์*
MANTRA SHARING PLATTER £42.00
For 2 persons.

An assortment of different flavours and textures designed by our chefs. This platter is a selection of Chicken satay, King prawn tempura, Vegetable spring rolls, fish cake, salt and chilli ribs and aromatic duck salad served with our homemade sweet chilli sauce, peanut sauce and cucumber, chilli, shallot and carrot relish. (N)

SATAY GAI *สะเต๊ะไก่*
CHICKEN SATAY £12.00

Strips of marinated chicken threaded onto wooden skewers and char-grilled to give the chicken an extra layer of smoky flavour. This is accompanied by our homemade peanut sauce. (N, NGCI)

TOD MUN PLA *ทอดมันปลา*
THAI FISH CAKE £12.00

Traditional spicy Thai-style fish cakes packed with the nuance of the red curry base and the aromatic and refreshing flavour of the kaffir lime leaves served with our homemade sweet chilli sauce and peanut vegetable relish, a popular combination in Thailand. (Medium Hot) (N, NGCI)

GOONG YANG *กุ้งย่างซอสซีฟู้ดส์*
KING PRAWNS WITH THAI STYLE SEAFOOD DRESSING £13.00

Grilled king prawns served with a bold and zesty Thai seafood dressing – a vibrant blend of lime juice, garlic, chillies and fresh herbs. Light, refreshing and full of flavour. (Medium Hot)

POH PIA JAY *ปอเปี๊ยะเจ*
HOME MADE VEGETABLE SPRING ROLLS £11.00

Deep-fried pastry that is delightfully crispy on the outside, stuffed with a perfect combination of the vermicelli noodles, black mushrooms, celery, shredded cabbage and carrots on the inside. This is served with a sweet plum sauce. (V)

GOONG TOD *กุ้งทอด*
TEMPURA KING PRAWNS £13.00

Exquisite king prawns delicately enveloped in a light, crisp tempura batter, served with a velvety plumsauce. A graceful harmony of texture and flavour.

MOO PING *หมูปิ้ง*
GRILLED PORK SKEWER £11.00

A Bangkok street food favourite, our Thai-style char-grilled pork skewers are marinated in honey and coriander root, giving it the perfect combination of sweet and savoury flavours, served with a spicy tamarind sauce.

PLA MEUK TOD *ปลาหมึกทอด*
THAI STYLE FRIED SQUID £12.00

Lightly battered squid, deep-fried until golden and crisp, served with battered red and green peppers and topped with diced spring onion. Accompanied by our homemade spicy tamarind dipping sauce.

PAK RUAM TOD GROB *ผักรวมทอดกรอบ*
VEGETABLE TEMPURA £10.00

A mixture of thinly cut sweet potato, green beans, aubergines, broccoli, green peppers and carrots deep-fried in a golden tempura batter served with tempura sauce. (V, NGCI)

POH PIA PED *ปอเปี๊ยะเป็ด*
DUCK SPRING ROLLS £12.00

Delicately crisp on the outside, these hand-rolled spring rolls are generously filled with shredded duck, crunchy vegetables, glass noodles and black mushrooms, celery, subtly infused with ginger. Paired with a smooth, fragrant hoisin sauce.

SEE KRONG MOO PRIK KLUER *ซีโครงหมูพริกเกลือ*
SALT AND CHILLI SPARE RIBS £10.00

Succulent grilled pork spare ribs marinated in Thai herbs, tossed with sea salt and fresh chillies. (NGCI)

PLA MEUK YANG *ปลาหมึกย่างซอสมะนาวกระเทียม*
THAI STYLE GRILLED SQUID WITH FRESH LIME AND GARLIC £13.00

Expertly grilled squid finished with a zesty lime and garlic sauce. A beautifully balanced dish with savoury depth and citrus brightness. Elegant and unforgettable. (Medium Hot) (NGCI)

PU NIM TOD KRATIEM *ปูนึ่งทอดกระเทียม*
DEEP FRIED SOFT SHELL CRAB £15.00

Light, crispy soft-shell crab with golden fried garlic, offering a perfect balance of texture and sweetness. Served with our spicy seafood sauce and a tamarind dip for a refreshing, flavourful finish.

STIR FRIED & GRILLED DISHES

MOO GROB PAD GA PRAOW *หมูกรอบผัดกะเพรา*

CRISPY PORK WITH CHILLI AND BASIL £19.00

Crispy pork belly wok-tossed with fresh chillies, garlic, green beans and aromatic holy basil. The crackling texture of the pork perfectly absorbs the spicy, fragrant sauce, bringing together heat, crunch and bold Thai flavour in one iconic dish. (Hot) (NGCI)

GAJ PAD MED MA MUANG *ไก่ผัดเม็ดมะม่วง*
CHICKEN WITH CASHEW NUTS £21.00

A classic Thai favourite. Crispy chicken breast stir-fried with cashew nuts, onions, peppers, mushrooms, sugar snap peas, carrots and pineapple. Lightly sweet and savoury, with a gentle touch of heat from roasted chillies and the rich nuttiness of toasted cashews for a satisfying finish.(Medium Hot) (N)

NUER PAD PRIK THAI DAM *เนื้อผัดพริกไทยดำ*
BEEF IN BLACK PEPPER SAUCE £22.00

Tender slices of beef gently stir-fried with onions, mushrooms, peppers and spring onions, coated in a smooth black pepper sauce. Served on a sizzling plate for a warm, aromatic finish.(Medium Hot)

SUER RONG HAI *เสือร้องไห้*
WEeping TIGER £32.00

Inspired by a beloved dish from North-Eastern Thailand, this sizzling plate features tender slices of char-grilled rib-eye steak topped with a savoury mushroom and onion gravy. Served with a zesty Thai chilli dipping sauce for a bold, well-balanced finish. (10oz) (Medium Hot) (NGCI)

PAD PREAW WAI GAI *ผัดเปรี้ยวหวานไก่*
THAI STYLE SWEET AND SOUR CHICKEN £18.00

Crispy strips of chicken breast stir-fried in a sweet and sour sauce with pineapples, onions, cucumbers, cherry tomatoes and spring onions. (Mild)

HED GROB PAD MED MAMUANG *เห็ดกรอบผัดเม็ดมะม่วง*
CRISPY FRIED MUSHROOMS WITH CASHEW NUTS £17.00

Hinting subtle tones of sweet and spicy, crispy mushrooms are stir fried with crunchy cashew nuts, onions, peppers, mushroom, carrots, pineapple, and roasted chillies. (Medium Hot) (VE, N)

GOONG PAOW *กุ้งเผา*
SIZZLING GARLIC BUTTER KING PRAWNS £28.00

Sweet and meaty Char-grilled king prawns tossed in rich garlic butter and served on a sizzling hot plate with steamed carrot and broccoli. Accompanied by our punchy Thai seafood sauce with perfectly balanced finish. (NGCI)

MOO GROB NAM PRIK PAOW *หมูกรอบผัดน้ำพริกเผา*
CRISPY PORK BELLY WITH THAI CHILLI JAM £19.00

Savoury sweetness with a spicy kick. Crispy Pork Belly slices stir fried with our signature Thai chilli jam & strips of onions, peppers, roasted chillies & sweet basil creates a truly, irresistible dish. Top crowd-pleaser. (Medium Hot)

PLA RAD PRIK *ปลาราดพริก*
CRISPY SEA BASS WITH CHILLI & GARLIC SAUCE £26.00

Crispy fillets of sea bass, delicately fried to perfection, topped with a bold and aromatic Thai-style chilli and garlic sauce. A perfect harmony of crunch, heat, and savoury depth.(Medium Hot) (NGCI)

NUER PAD NUM MUN HOI *เนื้อผัดน้ำมันหอย*
THAI STYLE BEEF IN OYSTER SAUCE £19.00

Tender strips of beef stir-fried with broccoli, mushrooms, carrots, and spring onions in a rich, sweet oyster sauce. Served sizzling on a hot plate for extra aroma and flavour. (NGCI)

GAJ PAD GRA THIEM PRIK THAI *ผัดกระเทียมพริกไทย*
STIR-FRIED CHICKEN WITH GARLIC AND PEPPER £17.00

Caramelised garlic creates a taste sensation for slices of chicken breast stir-fried with with sprinkles of pepper, hitting notes of sweet and savoury. (Mild) (NGCI)

PAD PAK RUAM *ผัดผักรวม*
THAI STYLE ASSORTED VEGETABLE STIR-FRY £16.00

A refined medley of seasonal vegetables, delicately stir-fried and coated in a light yet flavourful Thai-style glaze. Light, wholesome, and full of gentle flavour. (VE, NGCI)

CURRIES

GAENG KEAW WAN GAI *แกงเขียวหวานไก่*
MANTRA GREEN CHICKEN CURRY £18.00

The ever-famous Thai green curry with spicy, creamy aromatic sauce, tender chicken breast, and crunchy greens. All topped off with an extra helping of fresh chilli and sweet basil leaves. (Medium Hot) (NGCI)

GAENG MASSAMAN GAE *แกงมัสมั่นแกะ*
MASSAMAN LAMB CURRY £23.00

Tender cuts of lamb slow-cooked with potatoes, onions, sweet potatoes and cashew nuts in a rich Massaman curry sauce, having a sweet aftertaste, made with turmeric, star anise, cinnamon, chillies and coconut milk. (Mild) (N)

CHOO CHEE GOONG *จู้ฉีกุ้ง*
CHOO CHEE CURRY KING PRAWNS £26.00

Grilled king prawns in a savoury sweet, creamy Choo Chee curry sauce made from a spicy red curry base and coconut milk, finished with freshly shredded kaffir lime leaves. (Medium Hot)

GAENG DAENG TALAY *แกงแดงทะเล*
SEAFOOD MEDLEY IN RED CURRY £28.00

The freshness of Prawns, Sea bass, Squid & Mussels is delightfully uplifted in a delectable, sweet, fragrant red curry sauce, to create the perfect dish. Highly recommended for seafood lovers. (Medium Hot) (NGCI)

PANANG MAKUEA *พะเนียงมะเขือ*
ROASTED AUBERGINES IN PANANG CURRY £18.00

Tender Aubergine simmered in a rich Panang curry sauce with potatoes, courgettes and coconut milk – savoury and sweet with a nutty peanut flavour, garnished with shredded kaffir lime leaves, red chillies and sweet basil. (Medium Hot) (VE,N)

GAENG DOK GARUM *แกงดอกกะหล่ำ*
CRISPY CAULIFLOWER IN CREAMY THAI YELLOW CURRY £18.00

Golden-fried cauliflower in a creamy Thai yellow curry, infused with the warm, earthy flavour of turmeric and simmered with tender, sweet potatoes,sugar snap peas and broccoli. A hearty and flavourful combination with a gentle, mild heat. (Mild) (VE,NGCI)

GAENG MASSAMAN GAI *แกงมัสมั่นไก่*
CHICKEN IN MASSAMAN CURRY £19.00

Tender chicken breast in our rich massaman curry, a sweet aftertaste, made with turmeric, star anise, cinnamon, chillies and coconut milk. (Mild)

GAENG PANANG KA GAE *แกงพะเนียงขาแกะ*
LAMB SHANK IN PANANG CURRY £25.00

Lamb shank slow-cooked with peppers, onions and kaffir lime leaves in a rich Panang curry sauce, having a sweet aftertaste, made with turmeric, star anise, cinnamon, chillies and coconut milk. (Medium) (N)

GAENG PHED PED YANG *แกงเผ็ดเป็ดข่า*
ROASTED DUCK IN THAI RED CURRY £22.00

Tender slices of roasted duck breast simmered in a rich red curry with coconut milk. Finished with pineapple, cherry tomatoes, mixed peppers and fragrant basil—bringing a vibrant balance of sweet, savoury and gently spiced flavours. (Medium Hot)

GAENG GA REE GOONG *แกงกะหรี่กุ้ง*
THAI YELLOW COCONUT CURRY WITH KING PRAWNS £23.00

King prawns simmered in a silky turmeric coconut curry with broccoli, carrots, sugar snap peas, cauliflower and onions, topped with crispy fried shallots. (Mild) (NGCI)

GAENG PANANG NUER *แกงพะเนียงเนื้อ*
BEEF PANANG CURRY £19.00

Tender, slow-braised beef in a creamy Panang curry made with red curry base, coconut milk and toasted spices. Rich and aromatic, with hints of chilli, kaffir lime and sweet basil. (Medium Hot) (N)

CHOO CHEE PUNIM *จู้ฉีปูนึ่ง*
SOFT SHELL CRAB CURRY £27.00

A seafood lover's favourite in Thailand, this delicate soft-shell crab is topped with onions and peppers in a savoury sweet, creamy Choo Chee curry sauce made from a spicy red curry base and coconut milk, finished with freshly shredded kaffir lime leaves. (Medium Hot)

SOUPS & SALADS

TOM YUM GOONG *ต้มยำกุ้ง*
KING PRAWNS TOM YUM £15.00

The heart and soul of Thai cuisine, this creamy, hot and sour soup contains king prawns, mushrooms, roasted chillies, lemongrass, galangal, coriander, kaffir lime leaves and Thai herbs. A refreshing and comforting dish. (Medium Hot) (NGCI)

SOM TUM THAI *ส้มตำไทย*
THAI PAPAYA SALAD £13.00

Thailand's most famous salad, papaya salad is packed with spicy, tangy and sharp flavours. Our papaya salad is made with shredded green papaya, carrots, cherry tomatoes and fine beans all dressed with fresh lime juice, fish sauce, garlic, fresh chillies, palm sugar and roasted peanuts. (Medium Hot)

YUM PED GROB *ยำเป็ดกรอบ*
AROMATIC DUCK SALAD £14.00

Roasted duck gently tossed with cucumber, red and green peppers, cherry tomatoes, red onions, spring onions and coriander. Finished with a bright, zesty Thai chilli-lime dressing—refreshing, aromatic and full of harmonious flavour. (Medium Hot) (NGCI)

TOM KHA HED *ต้มข่าเห็ด*
TRIO OF MUSHROOMS TOM KHA £14.00

An aromatic coconut milk and mushroom soup made with a rich broth of lemongrass, galangal, and kaffir lime leaves, now enhanced with a medley of three types of mushrooms. Finished with fresh coriander and chillies. (Mild)

NOODLES AND RICE

PAD THAI GOONG *ผัดไทยกุ้ง*
SIGNATURE KING PRAWN PAD THAI £19.00

Thailand's most iconic stir-fried noodle dish, king prawns, rice noodles, egg, bean sprouts and spring onions tossed in a tamarind-based sauce. A perfectly balanced medley of sweet, sour and salty flavours, brought together in one vibrant and satisfying dish. (Mild) (NGCI)

PAD THAI GAI *ผัดไทยไก่*
CHICKEN PAD THAI £17.00

Thailand's beloved stir-fried noodle classic—tender chicken strips, silky rice noodles, fluffy egg, crisp bean sprouts, spring onions, and finely sliced carrots. All tossed in a tangy tamarind-based sauce that strikes a delicious harmony of sweet, sour, salty, and savoury. (Mild) (NGCI)

PAD THAI PU NIM *ผัดไทยปูนึ่ง*
GOLDEN SOFT SHELL CRAB PAD THAI £23.00

A refined twist on Thailand's iconic noodle dish-crispy soft-shell crab served over stir-fried rice noodles with egg, bean sprouts and spring onions in a tangy tamarind sauce. A beautiful contrast of textures, perfectly balanced with sweet, sour and salty notes. (Mild) (NGCI)

KHAO PAD TOM YUM GOONG *ข้าวผัดต้มยำกุ้ง*
KING PRAWN TOMYUM FRIED RICE £19.00

A fragrant fusion of Thai flavours—jasmine rice stir-fried with king prawns, lemongrass, galangal, kaffir lime leaves and chillies, capturing the bold, tangy essence of tom yum (Medium Hot)

KHAO PAD GA PRAOW MOO GROB *ข้าวผัดกะเพราหมูกรอบ*
CRISPY PORK CHILLI & BASIL FRIED RICE £18.00

Savoury sweetness with a spicy kick. Crispy Pork Belly slices stir fried with our signature Thai chilli jam & strips of onions, peppers, roasted chillies & holly basil creates a truly, irresistible dish. Top crowd-pleaser. (Medium Hot) (NGCI)

PAD KHEE MAO NUER *ผัดซี๋เมาเนื้อ*
SPICY STIR FRIED RICE NOODLES WITH BEEF £17.00

A spicy and savoury noodle dish of stir-fried rice flat noodles with tender slices of beef, mushrooms, fine beans, onions, peppers, baby corn, chillies, fresh peppercoms, krachai root, and holy basil. (Hot)

SIDE DISHES

JASMINE RICE £5.00

THAI STICKY RICE £5.00

COCONUT RICE £5.00

EGG FRIED RICE £5.00

EGG NOODLES £5.00

POTATO CHIPS £5.00

THAI PRAWN CRACKERS £4.00



PLEASE NOTE

All of our dishes are authentically Thai, but we will make every effort to accommodate your specific requests, such as a mild taste, extra spicy, or dietary restrictions. Feel free to ask our staff for assistance.

For parties of 4 or more, we suggest the Mantra set menus, found overleaf, so all of your guests will be served together, for a more enjoyable experience.

For diners unfamiliar with Thai Cuisine, Mantra set menus are created to give a well-balanced introduction to our exotic Thai flavours.

🍽️ Mantra Thai recommendation

V Suitable for Vegetarians

VE Suitable for Vegans

N This dish contains nuts

NGCI No Gluten Containing Ingredients / option available

We do not add MSG to our dishes.

Due to the presence of nuts in the restaurant, there is a possibility that small traces of nuts may be found in any of our dishes.

Please ask a member of staffs for a full listing of food related allergens used in our meals.

There can sometimes be issues with supply chains so ingredients can be substituted.

All prices include VAT. A discretionary 10% service will be added to your bill. Both service charge and tips are gratefully received and are passed directly to our staffs.